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(12) Patent:

(11) CA 1190430

Application Number:

(21) 431242

(54) DIPEPTIDE SWEETENER COMPOSITION, PROCESSING FOR PRODUCING THE SAME, AND AN AQUEOUS FOOD CONTAINING THE SAME

(54) EDULCORANT DIPEPTIDIQUE, PROCEDE DE PRODUCTION ET ALIMENT AQUEUX LE CONTENANT

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ABSTRACT:

ABSTRACT OF THE DISCLOSURE

A stabilized aspartame composition comprising aspartame and a sugar derivative selected from the group consisting of a cyclodextrin and a sucrose fatty acid ester is described along with methods of producing such compositions, either as aqueous or solid forms suitable for use as table sweeteners or as foods containing aspartame.

CLAIMS: [Show all claims](#)

*** Note: Data on abstracts and claims is shown in the official language in which it was submitted.

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Patent Document Number 1190430 :

DIPEPTIDE SWEETENER COMPOSITION, PROCESSING FOR PRODUCING
THE SAME, AND AN AQUEOUS FOOD CONTAINING THE SAME

EDULCORANT DIPEPTIDIQUE, PROCEDE DE PRODUCTION ET ALIMENT
AQUEUX LE CONTENANT

CLAIMS:

The embodiments of the invention in which an exclusive property or privilege is claimed are defined as follows:

1. A stabilized aspartame composition comprising aspartame and a sugar derivative selected from the group consisting of a cyclodextrin and a sucrose fatty acid ester.
2. The composition of Claim 1, wherein said sugar derivative is a cyclodextrin.
3. The composition of Claim 2, wherein the molar ratio of aspartame to cyclodextrin is from 200:1 to 1:50.
4. The composition of Claim 2, wherein part or all of the aspartame is entrapped in the cyclodextrin.
5. The composition of Claim 2, wherein the cyclodextrin is .alpha.-cyclodextrin, .beta.-cyclodextrin, .gamma.cyclodextrin, or a mixture thereof.
6. The composition of Claim 1, wherein said sugar derivative is a sucrose fatty acid ester.
7. The composition of Claim 6, wherein said composition is an aqueous food.
8. The composition of Claim 7, wherein said sucrose fatty acid ester comprises

0.008-3% by weight of said food.

9. The composition of Claim 6, wherein said ester comprises a sucrose stearate.

10. The composition of Claim 6, wherein said ester comprises a sucrose palmitate.

11. The composition of Claim 6, wherein said ester comprises a sucrose laurate.

12. The composition of Claim 6, wherein said ester comprises a sucrose oleate.

13. The composition of Claim 1, wherein said composition comprises both a cyclodextrin and a sucrose fatty acid ester.

14. The composition of Claim 1, wherein said composition is an aqueous food.

15. The composition of Claim 14, wherein said aqueous food is a fluid or semi-fluid food.

16. The composition of Claim 15, wherein the molar ratio of aspartame to cyclodextrin is from 100:1 to 1:50.

17. A process for producing an aspartame sweetener composition, which comprises: mixing aspartame with a cyclodextrin in the presence of water or an aqueous solvent.

18. The process of Claim 17, wherein said process comprises the additional step of drying wherein a dried mixture of aspartame and cyclodextrin is produced.

19. The process of Claim 18, which comprises the additional step of shaping the dried mixture.

20. The process of Claim 19, wherein said shaping occurs in the presence of an excipient or binder.

21. The process of Claim 17, wherein said mixing produces a slurry.

22. The process of Claim 17, which comprises: heating a solution or slurry of cyclodextrin in water at 30-90°C whereby a cyclodextrin composition is produced, mixing the cyclodextrin composition intimately with aspartame whereby an aspartame composition is obtained, and drying the aspartame composition at a temperature not higher than 80°C.

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